



Brunch menu

From batter to beans, we make everything in house every day with **heaps of TLC** using fresh & quality ingredients that are locally sourced and full of nutrients.

Brunch cocktails

glass | 500ml
carafe

Mimosa 🌿 prosecco, freshly squeezed OJ	8.5	25
Mango Bellini prosecco, mango juice	8.5	25
Bloody Mary vodka, tomato juice, pickle juice, tabasco, lemon, celery	11.5	

Batter Matters.

Choose between two homemade batters that we use for all of our pancake dishes:

- buttermilk batter
- 3-in-1 batter (ve, gfr, df)

Looking for a sweet fix after school or away from your desk?

Weekday sweet fix Any sweet topping pancake dish or sweet Dutch baby + any hot drink, iced tea or lemonade	13
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Available Mon-Fri 3-5pm, excluding bank holidays.

Savoury topping pancakes

American 🌿 three pancakes with Swaledale's smoked streaky bacon, blueberries & 100% pure maple. <i>Vegetarian option: St James' halloumi</i>	14.5
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Pulled beef pastrami two pancakes, slow cooked brisket, cheddar, sauerkraut, 1000 island sauce, kale salad with toasted fennel seeds, home pickles	16.5
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Southern jackfruit (v, voa) two pancakes, BBQ pulled jackfruit, oat creme fraiche, pickled red onion, coriander with a spicy corn-coleslaw	16
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Boulder (ve, gfr) Named after the healthiest & happiest city in the US! two vegan pancakes, smashed avocado, roasted squash, chickpea, cherry tomatoes & green herbs salsa, tahini-nigella dressing.	14.5
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English breakfast two pancakes, Swaledale's smoked streaky bacon & Yorkshire sausage (gfr), roasted tomatoes, homemade beans, fried egg <i>vegetarian option: St James' halloumi</i>	15.5
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Royal one or two pancakes, poached eggs, hollandaise, tarragon, asparagus with a choice of: smoked salmon, smashed avocado or streaky bacon	12/15.5
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Dutch babies & house specials

A Dutch baby is an American interpretation of a 17th century German oven-baked pancake recipe, reminiscent of a 'giant Yorkshire pudding', topped with our favourite ingredients.

Three cheeses Dutch baby 🌿 cheddar, goats cheese, parmesan crisps, roasted thyme & rosemary. Rocket, kale, red onion & fennel salad, lemon & olive oil dressing	16.5
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Rose harissa shakshouka (v) polenta corn fritter, poached egg, salted yoghurt, dill & parsley + grilled St James' halloumi	14
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Australian (ve, gfr) polenta corn fritter, smashed avocado, oat creme fraiche, rocket salad, Belazu's preserved lemon & olive oil	13.5
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Apples & almonds Double Dutch baby native apple varieties, almond paste, fresh blueberries, almond flakes, house cream or vanilla ice cream	14
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Extras & sides

one pancake	2.5	strawberries	5
one 3-1 pancake	2.5	blueberries	5
corn fritter	4	banana	2
bacon	4	chocolate	2.5
sausage (gfr)	4	caramel	2.5
salmon	5	almond butter	2.5
poached egg	3	maple syrup	3
fried egg	3	vanilla ice cream	3
baked beans	3.5	vegan ice cream	3
halloumi	5	house cream	2.5
avocado	5	marshmallow cream	3

Sweet topping pancakes

Banana marshmallow 🌿 two pancakes, banana, honeycomb, marshmallow cream, with a choice of: sea salted caramel or chocolate	12.5
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Recovery (voa) two pancakes, banana, Pip & Nut almond butter, almond-apricot granola, maple syrup	12.5
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Black forest berries (voa) two pancakes, berry compote, toasted almonds, house cream, beetroot meringue, chocolate sauce + vanilla ice cream	12.5
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Hummingbird (voa) two pancakes, cinnamon poached pineapple, house cream, pomegranate, flaked coconut, lime syrup & zest	12.5
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Strawberries & cream one pancakes, fresh strawberries, house cream or vanilla ice cream, mint & lemon zest	11.5
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Simple (voa) two pancakes, with a choice of maple & butter / lemon & sugar / chocolate / salted caramel	7
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The dessert (voa) 🌿 Warm churro-cinnamon-chocolate cookie by Doughlicious with vanilla ice cream & chocolate sauce	6
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All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill, 100% of which goes to all kitchen & service team. We are cashless.

Allergy advice
Please note our kitchen handles many allergens and we cannot guarantee the absence of dairy, eggs, gluten, nuts, celery sesame, mustard & others in our dishes. Please speak to a member of staff about your dietary requirements before placing an order.

Provenance

Our **standard butter-milk batter** is made with organic flour milled in Shipton Moyne Wood near the Cotswolds since Domesday book of 1086. Our flour blend includes buckwheat which is known to lower cholesterol & blood sugar levels. We also offer a **3-in-1 batter (vegan, dairy-free & gluten-friendly)** made with organic rice, buckwheat flour, soy milk & aquafaba.

We source our **halloumi** from St James Cheese. They are a sustainable, micro scale farm based in the Lake District making farmhouse cheese that truly reflects the 'Cumbrian terroir'.

Our **maple syrup** is hand-tapped 100% pure grade 'A' maple syrup, a super-food packed with antioxidants providing zinc, magnesium, calcium & potassium.

Swaledale purveys our delicious meats from carefully chosen farms and native pig breeds in North Yorkshire.

🌿 **Our signature and a house favourite**

v – vegetarian
voa – vegan option available
gfr – gluten-friendly
ve – vegan
df – dairy free



@wherethepancakesare